

A THANKSGIVING TURKEY HAS NO REAL SUBSTITUTE

Plenty of Turkey and Few Frills Best
Please the Holiday Guests—Good
Stuffing Adds to Attractiveness
of Feast—A New Way of Baking
the Royal Bird.

A Thanksgiving dinner should have an air of festivity, but at the same time it should not be too heavy or involve too much work in its preparation. If a turkey is to be the principal feature, the family will be impatient to see the big platter brought in; it is likely therefore that courses such as fruit or oyster cocktails, or soup, preceding the hearty part of the dinner, will not be fully appreciated. In some households it may seem advisable to include a light soup, like tomato or consommé, to "make the turkey go farther," but the family is perhaps justified in feeling that as Thanksgiving comes but once a year the rules of economy may well be laid aside. A good stuffing adds to the attractiveness of the feast without causing extra cooking or dishes to wash.

A Simple Thanksgiving Menu
Roast stuffed turkey, with giblet gravy.
Candid sweet potatoes.
Creamed whole cauliflower.
Cranberry ice.
Beet or green tomato pickles.
Rolls.
Individual pumpkin pies.
Coffee.

The above menu can be prepared easily from materials obtainable in most parts of the country at Thanksgiving season. Mashed white potatoes or rice could be used instead of the sweet potatoes, and some other creamed green vegetable may be substituted if cauliflower is not to be had. Cranberry ice may be an innovation and at the same time add to the holiday aspect of the dinner. Ordinary muffin tins may be used to make individual shells for the pumpkin pies, which are attractive when

"dressed up" with whipped cream or a spoonful of meringue.

Stuffing The Turkey
6 cups finely broken stale bread.
2 teaspoons salt.
2-3 teaspoon pepper.
1-4 teaspoon thyme.
1-2 teaspoon ground sage.
3 teaspoons baking powder.
1-4 pound butter.
1-2 onion, minced.
4 stalks celery, cut up small.
1-2 cup boiling water.

Baking the Turkey
Draw and singe a tender young turkey. Remove the oil sac and all pinfeathers. Cleanse thoroughly and wipe dry. Rub the surface over with butter and a little salt, also a light sprinkling of pepper. Stuff with the above dressing, which has been tested by the United States Department of Agriculture.

Scissors may be used to cut up the stale bread. Cook the celery and onion in the butter five minutes. Mix with the bread, baking powder, seasonings, and hot water and fill the cavity of the turkey. If a moist rather than a fluffy dressing is preferred use more water. If there is any surplus it may be cooked in a separate dish, basted with the drippings from the pan and served with the dinner. The amount suggested above was sufficient to stuff a turkey weighing a little over six pounds before being drawn.

The turkey may be started in an oven temperature of 450 F. if a double roasting pan is used. If it is young and tender it will be done in one and a half hours, during the latter part of which the temperature may be slightly reduced. A large, heavy, or old bird will require considerably longer baking. Keep the bottom of the roasting pan well covered with water during the roasting so that the turkey will not dry out. The use of a "blanket" of biscuit dough spread over the entire turkey will insure a juicy, tender bird. With a "blanket" the top of the roaster is omitted. To make dough enough for a small 6-pound turkey 2 cups of flour were used, with 1 teaspoon of salt, 4 teaspoons of baking powder, and enough water to

moisten for rolling out thin. Shortening was not used because during the basting the dough absorbed sufficient fat. This "blanket" will be crisp and quite hard when the turkey is done and the skin underneath will be well browned. The "blanket" is good to eat with gravy.

How to Make Giblet Gravy
The giblets may be baked in the pan beside the turkey, or put through the meat chopper and simmered in a quart of water while the turkey is baking. To thicken the gravy, 2 to 4 table-spoons of flour are blended with an equal amount of butter or turkey fat, and gradually stirred into the hot liquid. Salt and pepper are added according to taste.

PLANT NOW INSTEAD OF WAITING FOR SPRING

The Garden Corner, conducted by F. F. Rockwell, Author of "Around the Year in the Garden," "The Gardener's Pocket Manual," etc., etc.

Article No. 1—
There are many plants which may be set out to better advantage in the fall than in the spring. Any time after the first fall frosts, when growth above ground comes to a standstill, will do for transplanting.

This is especially true of ornamental shrubs and "hardy" flowers for the garden. All sorts of "hardy perennials" such as make up the "old-fashioned hardy border"—which is now new-fashioned again!—may be set out from now on until the ground begins to freeze. Shrubs, and most deciduous trees, can be planted as long as the ground is not frozen and "lumpy" when the planting is being done. The cold will not hurt the plants; it is a matter of having plenty of finely pulverized, mellow soil to pack in tight around the newly set roots.

Gain a Year On Many Things
There are many advantages in planting in the fall instead of waiting for spring.

The advantage appealing most to the amateur, perhaps, is the time gained. On many early-flowering things, this amounts to a whole season!

You know how you waited for the first flower on a newly set-up plant or shrub. It may be but a few blossoms,

but we waited and waited more eagerly for that than for the wealth of bloom on something we already have. Very early flowering things, such as Forsythia, or "Golden Bell," and the Judas tree; and such hardy plants as moss pink, (Phlox subulata) and candy tuft, and bleeding-heart; if planted now, will give some bloom almost before the snow is gone next spring.

Another big advantage of fall plants is that you have more time to do it now than you will next April or May. With most of us there's a "slack time" between the first frosts, and the setting in of winter, when work of this kind can be done more conveniently than at any other time of the year. Root-growth continues until long after freezing weather.

Fortunately, this just fits in with Nature's scheme of things. For when growth above ground stops in the fall, the roots of most shrubs and hardy plants still remain active. The result is that plants set out now, will "take hold" in their new positions, and continue to make root growth until long after the surface of the ground is frozen.

The result, is that next spring plants which have been set out this fall, will start in growing with the very first sign of warm weather. Not only will they bloom, where spring-set plants might not, but they will make a vigorous growth early in the season, and be in much better shape to withstand the hot dry weather of mid-summer than are plants set out in spring.

Set Out Some Plants This Fall
In short, if you are thinking of making your place more attractive and home-like by setting out hardy flowers or shrubs, there is everything to gain and nothing to lose by doing it now instead of waiting until next spring.

A pleasant way to go about it is to take a drive, some sunny afternoon, to your nearest nursery; and get dependable advice about the things which will do well in your locality. You can spend a pleasant and profitable afternoon.

Should there be no Nursery in your vicinity, you probably have a number of "fall" catalogues from which you can order; or your local nursery salesman will be glad to give you the benefit of his experience in making your selections.

The important thing is, to take up now the matter of plants and planting to make your home more beautiful.

FIND THE BEST HEIGHT FOR TUBS, TABLES, SINK, STOVE

Is your permanent kitchen equipment substantial, easy to keep in order, carefully grouped and set at such height that you do not have to stoop or strain your muscles as you work? Sink, stove, and worktable should be near together so as to save steps. Scattered equipment means walking

many unnecessary miles during the course of a year, the United States Department of Agriculture has estimated. If the kitchen table is on casters it can be easily moved where needed, thus saving steps.

The various kitchen tasks can be done most comfortably at different heights. Sinks especially are often set too low: 30 inches from the bottom of the sink to the floor is considered good average height. Experiment until you find the best height for your table, ironing board, and wash-tubs. The table can be raised on blocks hollowed out to fit the legs, and with a little ingenuity you can adjust the ironing board and tubs.

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A good future without saving is something that doesn't often happen, you know.

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We solicit the patronage of these whose personal attributes are likewise—and those who earnestly desire to become such.

You never regret money saved. There is no use to regret when it is gone.

The Bank of Manning

JOSEPH SPROTT, President
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How To Keep Your Blood Pure and Wholesome

It Is the Person With Rich, Red, Normal Blood—The Person
of Health and Energy—That Meets With Business and Social Success.

A Lowered Vitality Is Usually Due to Waste Products in the Blood.

When your blood is impoverished and loaded with waste products, you don't get the full strength out of your food, and as a consequence, you become weak, nervous, and easily upset.

Waste products get into the blood mainly through the intestines, but there are other sources—for instance, the glands. Some glands secrete digestive juices, while others excrete waste products. If they fail to properly function, waste products accumulate.

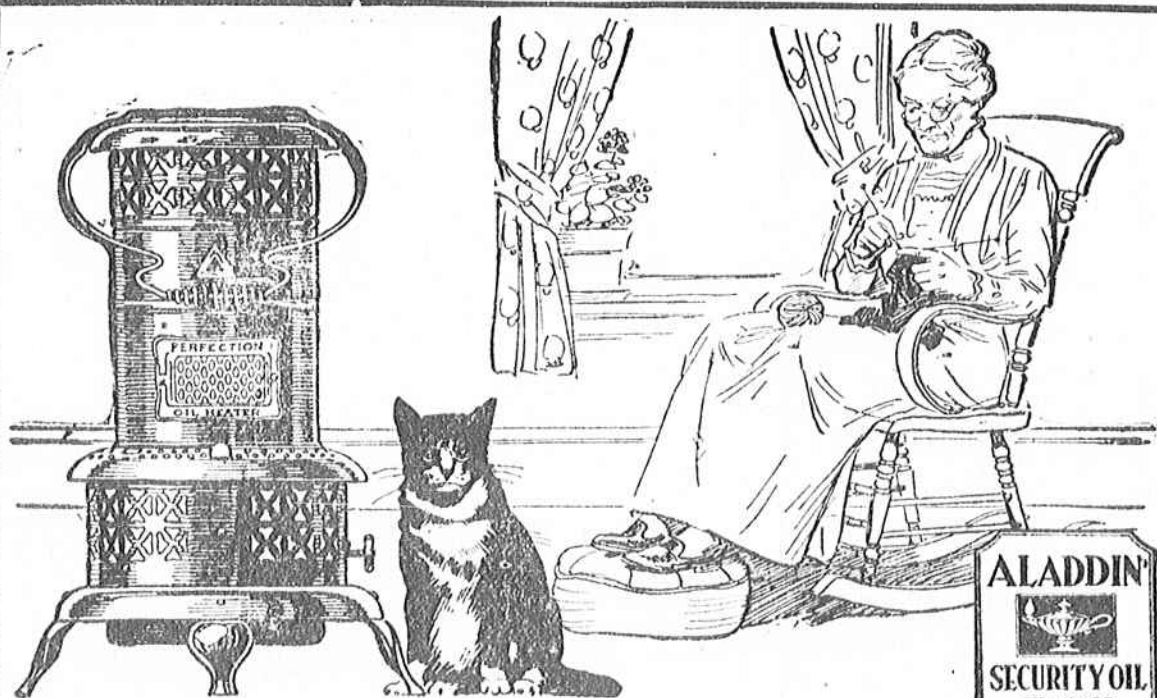
As a result, nature strives to cast off the poisons. It may be through the skin in the form of some skin disorder, but it is not infrequent for it to settle in the muscles and joints and cause rheumatism.

For over 50 years, thousands and thousands of men and women have relied on S. S. S. to clear their blood

of waste products. S. S. S. will improve the quality of your blood by relieving you of the waste products which cause impoverished blood and its allied troubles—skin disorders, rheumatism and a lowered vitality.

The same qualities which give S. S. S. its beneficial effect in clearing your blood of waste products make it extremely desirable for keeping your blood in good condition.

Get S. S. S. at your druggist. Use it strictly according to directions and write Chief Medical Director, Swift Specific Co., D-718 S. S. S. Laboratory, Atlanta, Ga. for special medical advice (without charge). He is helping people every day to regain their health and strength. Ask him to send you his illustrated booklet, "Facts About the Blood"—free. S. S. S. is sold by all drug stores.



A First Aid for "Weak Circulation"

Keep the favorite windows warm and safe

Many well-lighted parts of the house are not only uncomfortable but unsafe as well when a cold, raw wind is blowing outside. Cold drafts do get in, somehow. But you can turn them into warm ones with a Perfection Oil Heater.

There are some corners that you just can't seem to warm up with your regular coal heater. A Perfection will do it and save "rushing" the furnace for hours at a time.

Too much heat is almost as bad as not

enough. Keep the chill out of the house with your regular heating device and then supply the rooms you use most with the cheery warmth of a glowing Perfection.

The Perfection is remarkably light and durable. Put it just where grandmother wants it. It burns for about ten hours with a single filling.

Economize on coal this year by using more kerosene for heating. The price of Aladdin Security Oil is only about half what it was a year ago.

Almost all hardware, housefurnishing and department stores sell the Perfection Heater.

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about the Perfection
Oil Heater Contest—
\$5,000.00 in prizes.

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